Stonewall

Stonewall, Feb. 12.- My, my, it seems all the ground hogs saw their shadows, the way we have had bad weather and still coming.

Rev. Aaron Smith preached at Bethel Church on Sunday morning at 11 o'clock. He was the dinner guest of Mr. and Mrs. C. M. Caldwell. Mr. and Mrs. Pete Dickerson and son, Freddie, of Spout Spring, were also the dinner guests Sunday in the Caldwell home.

Mr. and Mrs. C. D. Carson and Mr. and Mrs. E. O. Showalter visited Mr. Carson's mother, Mrs. Lula Morgan in Roanoke on Sunday. She is still on the sick list in the home of Mr. and Mrs. W. G. Carson.

Mr. and Mrs. Irby Wheeler and Mrs. Harold Jones and baby son spent last Tuesday and Wednesday in Petersburg with Mr. and Mrs. Sep Spencer.

Mrs. Elsie Caldwell, of Evington spent the week-end with Mr. and Mrs. Jack Caldwell, Jr.

Mr. and Mrs. Parks Jennings spent the week-end in North Carolina with Mr. and Mrs. George Jennings.

The W. S. C. S. of Bethel Church will meet tonight in the home of Mrs. C. M. Scrutton. A good attendance is expected.

Mr. and Mrs. Henry Beard and Lawrence and Mr. and Mrs. E. L. Chick visited Mr. and Mrs. Frank Drinkard at Concord on Sunday afternoon.

Mr. and Mrs. Herbert Matthews and Miss Jo Matthews, of Orange spent the week-end with relatives here.

Mr. and Mrs. Irby Wheeler expect to leave now soon to visit their daughter and son-in-law, Mr. and Mrs. Don Keading, in Thawville, Illinois.

Mr. and Mrs. Lyle Moore and Mr. and Mrs. Bud Gaulding, of Lynchburg spent Sunday with their parents, Mr. and Mrs. Melvin Moore.

Mrs. J. H. Beard is spending some time in Richmond with her children, Carrington, Virginia and Marie and their families.

Sorry to hear that little Clyde Bondurant is on the sick list. Hope for him a speedy recovery.

So glad to hear that Mr. Street Thornhill is improving, after being so ill all last week. Hope he will soon be well enough to come home.

Beckham

Beckham, Feb. 12.- Mr. and Mrs. Edgar Tuck, Wayne and Kathy, of Lynchburg and Mr. and Mr. Virgil Moore were supper guests of Mr. and Mrs. John Moore and family on Friday evening.

A birthday party was given in honor of Linda Moore for her tenth birthday on Saturday afternoon. Many of her young friends were present for the occasion.

Mr. and Mrs. Judson Morris and Glenn; Mr. and Mrs. Howard Blanks Jr. and Mike visited Mr. and Mrs. Robert Morris and family Saturday night.

Mrs. Milton Moore motored to Richmond Friday evening with Mr. and Mrs. Tom Kern and Jonny to visit Mr. and Mrs. Abner Martin, Phillip and Patricia for the week-end.

Mrs. T. M. Martin and Miss Eunice Martin visited Mr. Grover Grow, who continues ill, on Saturday afternoon.

Sunday diner guests of Mr. and Mrs. J. T. Morris were Mr. and Mrs. Judson Morris and Glenn, Mrs. Marvin Martin, Jo Anne and Eddie.

Sunday afternoon Mrs. S. G. Martin, Mrs. R. J. Morris, Ronnie and Carolyn Jo visited Mrs. Eurul Marton, of Lynchburg, who has returned home from Johns Hopkins Hospital in Baltimore, where she has been undergoing treatment.

Mrs. Luna Bell visited Mrs. R. E. Mays on Monday.

Mr. and Mrs. Carlton Harvey, Mr. and Mrs. Rice Moore and Mr. and Mrs. Robert Moore visited Mrs. C. A. Moore and Mr. and Mrs. Hal Moore during the week-end.

We are sorry to hear of the death of Aunt Martha Bolling, who is well known in our community.

Vera

Vera, Feb. 12.- "Therefore if thine enemy hunger, feed him, if he thirst, give him drink; for in so doing thou shall heap coals of fire on his head." Romans 12:20.

Mr. and Mrs. C. E. Lewis, who have been spending the winter at Appomattox, have returned to their home. Mr. and Mrs. T. C. Harvey visited in their home on Wednesday.

Mr. Eddie Morris, of Richmond, visited in the home of Mr. and Mrs. T. C. Harvey on Monday.

Miss Harriette Harvey visited in the home of Mr. and Mrs. Richard Carson on Saturday.

Mr. Bryant, who has a store near Vera, bought the colored school house and one acre of land when it was sold Thursday.

Dinner guests in the home of Mr. and Mrs. T. C. Harvey on Sunday were Mr. and Mrs. Richard Carson and Mr. and Mrs. L. H. Watson.

We are sorry to hear of the illness of Mr. Willie Page. We do hope for him a speedy recovery.

Everyone is enjoying the sunshine after so much dark, rainy weather.

Mr. and Mrs. Richard Carson and Mr. and Mrs. Melvin Carson, and Misses Ruth and Elander Carson were supper guests in the home of Mr. and Mrs. T. C. Harvey Thursday night.

Twenty-eight Democratic Representatives have proposed a major revision of the immigration and nationality laws.

Dial 2811 with Personals.

Home Agent's Notes

By Mrs. B. G. Anderson
Home Demonstration Agent

Hints For Homemakers

Now that eggs are plentiful, you may want to freeze some for spring and summer meals. They may be frozen whole or the yolks and whites separately.

A sprig of parsley, a leaf of mint or a green pepper ring can add a cherry touch to the food you serve. Helps spark up appetites.

All measurements for cakes and cookies should be level. Even a small variation in the measurement might cause poor results.

Three glasses of milk each day can provide more than one-third of the protein you need to maintain good health and vigor.

Brush the tops of brown and serve rolls with beaten egg mixed with 2 tablespoons water. Coat with poppy or sesame seed and bake as directed. They're delicious.

Chill drop-cooky dough before baking for well-rounded cookies that hold their shape; chill rolled cooky dough too, for easy handling.

It's never too late to eat the foods that make one feel and look better. Poor eating habits can contribute not only to early ageing, but to physical breakdown.

Long, slow cooking of less tender cuts of meat can turn an inexpensive dish into a gourmet's specialty.

Deep Fat Frying

Deep fat frying, or French frying today, bears little resemblance to the frying of grandmother's day. Improved equipment, controlled heat, better designed utensils, homogenized shortening, outmoding smoky fats — are some of the factors which make French fried foods popular. For perfect results in French frying, following are a few directions. Correct accurate temperature of fat for specific foods is most important to have crisp fried foods which are not soaked in the fat. A thermometer, while not essential, takes guess work out of French frying.

Heat shortening to desired temperature while preparing food to be fried; use thermometer for accuracy. Fat should be deep enough to float food with at least 3 inches above surface.

If you have no thermometer, drop a 1 inch square of bread into the fat; if bread turns golden brown in one minute, the temperature is about right for most all frying, 375 degrees F.

Lower food into hot fat gently to avoid splashing. Fritters slip into fat smoothly from spoon predipped in hot fat. Lower small items, like French fries, in a wire basket.

When foods have fried to a golden brown, remove from hot fat, and place on paper towel laid in tray. The paper absorbs the excess fat, leaving foods crisply dry and digestible.

Power cooled fat through strainer lined with several folds of cheesecloth into empty shortening can. Special filtering devices which fit top of shortening can are available in stores.

Richwood

Richwood, Feb. 12.- "These things also belong to the wise. It is not good to have respect of persons in judgment." —Proverb.

Mr. and Mrs. D. A. Pugh and Mrs. Harry Martin were in Lynchburg on business Monday.

Mr. and Mrs. L. M. Ferguson and daughter, Judy, and Mrs. G. P. Brannan and daughters and Mrs. D. A. Pugh visited Sunday morning with Mr. and Mrs. T. T. Wooldridge.

J. A. Blazer is spending some time at his home here.

Mr. and Mrs. Woodrow Byers and family, who have been in Asheville, N. C. for the past week, returned home Saturday evening.

Mr. and Mrs. L. M. Ferguson and daughter, Judy, and Mrs. G. P. Brannan and daughters, and Mr. and Mrs. T. T. Wooldridge were the guests Sunday afternoon of Mr. and Mrs. Esmond Pugh and family.

Mrs. Tom Paulette and children visited Sunday with her Mr. and Mrs. Willie Gare

Mr. and Mrs. W. F. W Lynchburg visited Saturda ing with Mr. and Mrs. D.

Subscription rate: $2.0 payable in advance.

Cook Books AND CHECK BOOKS

A cook book helps the thrifty housewife to transfor odds and ends of food into tasty dishes. A check boo through the record it provides, helps in the financi management of the family's funds.

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FARM NEWS

By J. A. Smith, County Agent

formance Testing Pays

a close watch on which s fast-growing calves can in the cattleman's pock- increasing the cost of the consumer. This is de through performance test- year, 96 herds account- 200 cattle were enrolled ogram in Virginia. There ands of cattle in Appomat- y. Only one is presently

commercial herd in which were tested, the calves op top bulls weighed 49 calf more than those bottom bulls at 212 ge, even though all of were half-brothers. On this difference amounted extra pounds of beef.

ame herd, when cow per- was measured, it was calves out of the top st of the cows averaged heavier at weaning alves out of the bot- er cent of the cows.

verage difference for all two or more bulls sir- stantial number of calves 2 pound per calf per pounds at weaning time. e these differences worth mercial cattle producer? ove says a difference of per day, amount to 42 7 months of age (the hich most calves in Vir- weaned) would mean lf, at 20c a pound. For n producing 100 feeder would amount to $840

ne does not end there, The difference in growth arries over into the ver a 6-months feeding 2 pound daily difference nt to 36 pounds. Since growing calves are also nt in their use of feed, would increase even

re around 349,000 beef reeding age in Virginia. an 85 per cent calf crop, 296,000 calves are pro- ually. With all the limit- s on the amount of pro- can be made, Virginia able to increase annual by 4,500,000 pounds, by $200,000 with pre- numbers.

performance of beef imple for the breeder. s to do is fill out a card alf born in the herd, he date of birth, the birth of the calf, and cer- information about its am, and mail the card to Cattle Improvement As- VPI, Blacksburg. When are old enough to grading and weighing the farm, weighs the s the calves official type sends the information ing at VPI. The data ed and returned to the r his use in planning g program.

ing program is a cooper- ertaking of the Virginia Improvement Associa- livestock grading section irginia Division of Mar- he VPI animal husband- ment.

Off To A Flying Start

are planning on raising rements this year, here points to remember.

with vigorous disease-free -2 for the purpose for want them. Get pullor- chicks from a reliable near home.If you are blem, get chicks noted growth, good livability, feathering, and high feed conversion. If you are raising pullets for layers, get chicks with good livability, bred for high egg production.

If you are raising flock replacements, get your chicks early—not later than March 15.

Give the chicks plenty of room. Allow about 3-4 square foot of floor space per chick up to broiler age. Don't try to put more than 225 chicks in a 12 x 14 house. Provide at least two 1-2-gallon watering fountains, and two 2-foot feeders per 100 chicks for the first two weeks. Supply larger containers as birds grow older.

Put your chicks in a clean house (scrub with 1 pound of lye to 8 gallons of water). Keep dogs, cats and unnecessary people out of the building. Keep feed clean. Raise troughs off floors as chicks get older. Don't leave old feed sacks or other such items laying around on the floor.

Be ready for chicks when they arrive. Test equipment and see that it is working properly. Start heat 12 to 24 hours before chicks arrive. Have litter on floors and feed and water fountains available when chicks are placed in the house. Have chick guard ready to put up to keep the birds from crowding into corners away from the heat.

Keep birds comfortable. Watch the ventilation in the building. Don't crowd too many birds around one brooder stove. Provide 8 to 10 square inches of hover space per chick. Provide a uniform temperature of about 95 degrees during the first week and lower temperatures about 5 degrees each week until heat is no longer needed. Watch and keep the litter dry.

Put only normal healthy chicks in your broiler house. Dispose of sick, weak or badly crippled chicks.

Feed a good feed. Give your chicks a good starting mash and follow the directions of the feed manufacturer. Don't dilute feed or mix feeding programs. Don't waste feed. Hoppers should be filled full and a little feed placed on some egg flats or newspapers for the first 2 or 3 days, but after that put feed only in the feeders and fill them only about 1-2 full.

Be careful of fire. Don't place red heat bulbs closer than 15 inches to the litter. See that wire and pipe connections are secure. Watch out for holes in stove pipes.

Don't be afraid to vaccinate. International newcastle vaccine can be put in the nostril or in the eye where chicks are only one day old, or given in the drinking water at 4 to 10 days of age. Fowl pox vaccine is given in the web of the wing after the birds are 8 weeks of age and at least a month before they go into the laying house. Birds kept for layers or breeders should be vaccinated again for newcastle before they go into the laying house.

VA. DEER, BEAR, TURKEY HUNTING HARVEST

With deer, bear and turkey tags all in, with the exception of a scattered few that may dribble in later, the following kills were made during the hunting season recently closed, according to C. F. Phelps, Chief of the Game Division of the Commission of Game and Inland Fisheries: deer, 20,855 as compared with 14,227 the previous year; turkey, 2,414 with the year before of 2,797; bear, 131, which is 25 less than the 1955-56 total.

The figures indicate a phenomenal increase in the deer herds, Phelps said, but the decrease in the turkey kill may be attributed to hunter success. The reduction in the bear kill is probably due to poor food supply, which scattered bear throughout both the Allegheny and Blue Ridge mountain ranges.

U. of N. C. eked out basketball win over Duke to keep conference ranking.

At 66 years old, President Eisenhower became the oldest man ever to take the oath for a second term.

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